

WINE FACT SHEET

2010 PINOT NOIR WILLAMETTE VALLEY

VINEYARDS

Tuenge, Dion, Sheppard Vineyards

GROWING SEASON

Across Northwestern Oregon, a long, cool spring and late-starting summer delayed projected maturity dates to mid-October, or even later.

Vineyard managers significantly dropped clusters, even though poor fruit set already meant a smaller crop load. The reduction resulted in a yield of only 1.25 to 1.75 tons per acre. Smaller than normal, appears to offer quality in a classically Burgundian mode. After the long, uncertain summer, Mother Nature broke up patterns and gave clear breaks for harvesting.

The most favorable picking strategy varies with the site and conditions, but all growers agreed little time remained before prolonged bad weather would negate any benefit from further hang time.

FERMENTATION

After 100% destemming, approximately 80% of berries were crushed. The must was moved to an open top ferment which releases CO2 faster to aerate the wine to enhance fermentation. The wine was left to cold soak for 1 week before fermentation to extract flavors from the skins, this brings out the fruity characters of the grape. After 1 week in the tanks the yeast was then added to begin fermentation. Two different styles of yeast were used, 60% fermirouge, which creates more body in the wine and 40% Ruby which intensifies the fruit flavors. Each vineyard lot was separately pressed, settled, then racked into small French Oak cooperage.

Malo-lactic:	Yes
Oak Ageing:	14 months medium toast
Total Acidity:	.58
PH:	3.58
Residual Sugar:	.03%
Alcohol %:	13.5%
Production:	3,978



Oak Knoll Winery is one of Oregon's oldest wineries, producing fine wines since 1970.

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